



Seasonal Menu Fall 2024

Soups and Salads

Building 31 Chili	\$4
Award winning chili made with chuck beef, sausage, peppers, Ancho Chile, onions and kidney beans.	
Soup of the Day	\$4
Ask your server about today's featured soup made fresh by our culinary students.	
Caesar Salad	Starter \$4 Entrée \$7
Crisp romaine lettuce tossed with a classic Caesar dressing. Served with seasoned croutons and parmesan cheese. <i>Add grilled chicken or bay shrimp for \$2 more.</i>	
Curry Rice Salad	Starter \$4 Entrée \$7
Long grain white rice tossed with marinated artichokes, peppers, green olives, and almonds in a curry dressing. <i>Add grilled chicken or bay shrimp for \$2 more.</i>	
Soup and Salad Combination	\$7
Choose a starter salad and combine it with a small portion of either of our soup offerings.	
Sesame Chicken Salad	Entrée \$10
Romaine lettuce tossed with shredded roasted chicken, green onion, celery, red pepper, bean sprouts and wonton strips in a sesame-soy dressing.	

Beverages

Beverages	\$2
Variety of Soft Drinks (ask your server for flavors), Lemonade, Iced Tea, Coffee, or Hot Tea	

We do not accept \$50 and \$100 bills.

**Steak and seafood are cooked to order. Consuming undercooked beef, lamb, poultry, seafood, shellfish, pork, or egg may increase your risk of foodborne illness.

Allergies: Please be aware our food may contain or be exposed to common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods containing potential allergens, please be advised cross contamination may occur. Allergen specific menu available upon request.

Entrees

Chicken Panini	\$10
Grilled herb chicken with prosciutto, arugula, roasted red pepper and artichoke hearts on focaccia bread. Served with house-made potato chips.	
Linguini Bolognese	\$11
Linguini Pasta tossed with a meat sauce of ground beef, Italian sausage, tomatoes, basil, garlic and cream. Topped with shredded parmesan cheese.	
Cornish Game Hen	\$12
Semi-boneless game hen rubbed with a thyme-sage spice blend and slow roasted. Served with a sherry creamed corn sauce, green beans and yam mashed potatoes.	
Sole en Papillote	\$13
Fresh Pacific sole with prawns, olives, capers, tomato, zucchini, carrots and leeks steamed in its own parchment pouch. Served with a side of quinoa pilaf.	
New York Steak **	\$16
Pan seared to order striploin steak topped with sautéed onions, mushrooms and bleu cheese. Served with balsamic glazed beets and roasted red potatoes.	
Pan Seared Scallops **	\$16
Pan seared Alaskan sea scallops served with a blood orange sauce, broccolini, potato gaufrettes and a creamy orange risotto.	

Desserts

Chocolate Torte	\$6
Chocolate cake layered with buttercream frosting and topped with an espresso ganache. Served on ribbon of raspberry sauce.	
Bread Pudding	\$4
Classic bread pudding with French bread cooked in a custard and served with a rum crème anglaise sauce.	
Ice Cream	\$3
Classic vanilla bean ice cream.	

We do not accept \$50 and \$100 bills.

**Steak and seafood are cooked to order. Consuming undercooked beef, lamb, poultry, seafood, shellfish, pork, or egg may increase your risk of foodborne illness.

Allergies: Please be aware our food may contain or be exposed to common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods containing potential allergens, please be advised cross contamination may occur. Allergen specific menu available upon request.